

# GARNATXA EG



**Appellation** Priorat DOQ  
**Vintage** 2015  
**Production** 1120 bottles

**Winemaker**  
Emili Esteve & Roser Amorós

**Varietal Content**  
100% Grenache



## Vineyards

All grape comes from a single estate, Mas d'en Corral, with 30 years old vines. The estate is distributed in narrow terraces with slopes between as low as 10% in most areas to as steep as 48%. The terraces next to the river Montsant are more spacious. Most of the estate is oriented South-East with good solar exposure. Harvest is done at the right moment controlling the ripeness and tasting the berries according to variety, vineyard and style of wine desired to be produced. Grapes from small plots with low yields are hand-picked and carried to the cellar in small crates containing around 20 kg.

## Harvest 2015

The Grenache was harvested by mid September.

## Vinification

The Grenache is harvested not too ripe. Temperature controlled tanks enable pre-fermentation cold maceration with the skins to maximize extraction as well as control fermentation temperatures and length. Fermented with commercial yeast. During the fermentation the must goes through a couple of daily pumpovers and punchdown. The wine is moved to the barrels by gravity.

## Aging

The wine matures and evolves for 12 months in 300 liters French oak barrels. It is then bottled without any further physical processes, or excess filtering.

## Nota

100% Grenache, one of the indigenous varieties from Priorat. The grenache is a grape with lots of fruit. In this wine we tried to respect all the expression the grenache can give. After 12 months aging in French oak barrels, the best and most concentrated grenache barrels are selected for this wine.

## Technical data

Alcohol	Acidity	Residual sugar
15.5 % vol	5 g/l	0,16 g/l